

AMENDMENTS TO THE CLAIMS

1. (Currently Amended) A tomato composition or product having the following composition (percentage by weight):

-dry residue >20% up to ~~[[99%,]]~~ 85%,

-water <80% down to ~~[[1%,]]~~ 15%,

100% being the sum of the two components;

wherein the amount of water insoluble solids and water soluble solids in the dry residue ranges in percentage by weight as ~~[[it]]~~ follows:

-water insoluble solids from 18% to 70%,

-water soluble solids from 82% to 30%.

2. (Currently Amended) Compositions according to claim 1, wherein the water insoluble solids and the soluble solids in the dry residue range in percentage by weight as ~~[[it]]~~ follows:

-water insoluble solids: 20% - 50%,

-water soluble solids: 80% - 50%.

3. (Currently Amended) Compositions according to claim 2, wherein the water insoluble solids and the soluble solids in the dry residue range in percentage by weight as ~~[[it]]~~ follows:

-water insoluble solids: 30% - 50%,

-water soluble solids: 70% - 50%.

Claim 4 (Cancelled)

5. (Currently Amended) Compositions according to claim 1, in admixture with lyophilized, or cryoconcentrated, or concentrated tomato juice serum, said mixtures having a water insoluble content between 18%-70%, ~~preferably 20%-50%, more preferably 30%-50%.~~

6. (Previously Presented) Compositions of the tomato products of claim 1, in admixture with foods and foodstuffs.

7. (Currently Amended) Compositions according to claim 6, wherein said foods and foodstuffs are selected from the following: first courses, soups, purée, sauces, juices, legumes, vegetables, yoghurts, cottage cheese and dairy products ~~in general~~.

8. (Previously Presented) Sauces containing the tomato products of claim 1.

9. (Currently Amended) Compositions according to claim 6, wherein the foods used are animal and vegetable fats, solid at room temperature, ~~preferably butter or margarine,~~ and/or fats liquid at room temperature ~~as, for example, vegetable oils, preferably olive oil,~~ and/or cheese having soft, ~~or fresh grain or hard grain seasoned and grated.~~

10. (Currently Amended) Compositions according to claim 6, wherein the foods are water in oil or oil in water emulsions, ~~preferably mayonnaise.~~

11. (Currently Amended) Compositions according to claim 9, wherein the amount of oil ranges from 10 to 25% by weight ~~referred to~~ based on the weight of the starting tomato product; the amount of solid fats and of soft-grain cheese ranges from 30% to 300% by weight, said percentage calculated as above indicated.

12. (Currently Amended) Compositions according to claim 9, wherein the amount of hard-grain and grated cheese ~~preferably~~ ranges from 10% to 25% by weight, said percentages ~~referred to~~ being based on the starting tomato product weight.

13. (Currently Amended) Compositions according to claim 10, wherein ~~[[the]]~~ an amount of mayonnaise amount ranges from 90% to 20% by weight ~~referred to~~ based on the starting tomato product weight.

Claim 14 (Cancelled)

15. (Currently Amended) A process for preparing ~~the tomato products~~ a tomato composition or product according to claim 1 comprising the following steps:

- a) separation of the tomato serum from the starting tomato product by using a separation solid-liquid apparatus, wherein the mass to be filtered is maintained under a slow stirring; ~~optionally one or more additions of water and consequent repetitions of step a);~~
- b) recovery of the mass on the filter ~~and optional addition of concentrated serum;~~
- c) concentration and/or lyophilization of the mass recovered in b) and obtainment of a product having a residual water content lower than 80% by weight, down to 1% by weight.

16. (Currently Amended) A process according to claim 15, wherein in step a) the tomato juice, the tomato passatas, ~~passata~~, ~~cube~~, tomato cubes, chopped tomatoes, and/or peeled tomatoes are used; optionally the tomato juice being treated by ~~"hot break", "cold break" processes.~~ by a hot break or cold break process.

17. (Currently Amended) A process according to claim 15, wherein step a) is carried out at temperatures in the range 5°C-40°C, ~~preferably 10°C-25°C, more preferably 10°C-20°C,~~ under atmospheric pressure, or by using slightly higher pressures, from 760 mm Hg (0.101 MPa) up to 900 mm Hg (0.12 MPa), or by applying pressures slightly lower than ~~[[the]]~~ atmospheric pressure, down to 450 mm Hg (0.06 MPa).

18. (Currently Amended) A process according to claim 15, wherein in step a) an apparatus equipped with a ~~preferably~~ centrally placed stirrer is used, having angular speed from 1 rpm to 20 rpm, ~~preferably from 2 rpm to 10 rpm~~, the stirrer blades being of a shape such that the suspension is conveyed to the central axis of the device.

19. (Currently Amended) A process according to claim 15, wherein a separation solid-liquid apparatus is used which rotates around the longitudinal axis, the apparatus rotation speed being from 1 rpm to 20 rpm, ~~preferably from 2 rpm to 10 rpm~~.

20. (Currently Amended) A process according to claim 15, wherein an apparatus is used constituted by a sieve kept under an oscillatory ~~motion~~, preferably motion or a nutational motion, the ~~oscillations/minute generally~~ oscillations/minute being from 1 to 20 ~~oscillations/minute, preferably from 2 to 10 oscillations/minute~~.

21. (Currently Amended) A process according to claim 15, wherein the solid liquid separator is constituted of a reactor having walls with openings or slots formed ~~for instance~~ with woven wire cloth or with wire screens or welding screens; or the walls have ~~holes~~ such as punched holes or drilled holes or slot milled holes or beam perforated holes.

22. (Currently Amended) A process according to claim 21, wherein the width of the openings or slots, or the diameter in the case of holes, is not greater than 0.1 mm and ~~preferably is not lower than 0.005 mm~~, the length of the slots ~~length~~ being comprised between 30 cm and 2 meters.

23. (Currently Amended) A process according to claim 15, wherein in step a) ~~it is used~~ a cylinder is used ~~preferably in an horizontal position~~, which is fixed and has inside a stirrer in the form of an Archimedean screw, or the apparatus is rotating around the longitudinal central axis and has the shape of an helix wound about its own axis, the angular speed being from 2 to 10 rpm.

24. (Original) A process according to claim 23, wherein the cylinder has a diameter ranging from 30 cm to 1 meter and length from 2 meters to 20 meters.

25. (Currently Amended) A process according to claim 15, wherein the separator is of metal or ~~also of~~ plastic material.

26. (Previously Presented) A process according to claim 15 carried out under sterile conditions, or wherein the obtained tomato product is sterilized.

27. (Currently Amended) A process according to claim 15, wherein, when tomato juice suspensions obtained from partially ripened fruits are used, the width of the slots width, or the diameter of the holes diameter of the separation solid-liquid apparatus in step a) is higher than 0.1 mm but not higher than 0.5 mm.

28. (New) A method for saucing foods, wherein the foods are admixed with the tomato composition of claim 1.

29. (New) A method of using a condiment on foods wherein the foods are admixed with a tomato composition or product according to claim 1.

30. (New) A process according to claim 15, wherein in step a) the tomato juice is previously treated by a hot break or cold break process.

31. (New) A process for preparing the tomato products according to claim 1 comprising the following steps:

- a) separation of the tomato serum from the starting tomato product by using a separation solid-liquid apparatus, wherein the mass to be filtered is maintained under a slow stirring; optionally one or more additions of water and consequent repetitions of step a);

- b) recovery of the mass on the filter and optional addition of concentrated serum;
- c) concentration and/or lyophilization of the mass recovered in b) and obtainment of a product having a residual water content lower than 80% by weight, down to 1% by weight.

32. (New) A process for preparing a tomato composition or product according to claim 1 comprising the following steps:

- a) separation of the tomato serum from the starting tomato composition or product by using a separation solid-liquid apparatus, wherein the mass to be filtered is maintained under a slow stirring;
- b) recovery of the mass on the filter and optional addition of concentrated serum;
- c) concentration and/or lyophilization of the mass recovered in b) and obtainment of a product having a residual water content lower than 80% by weight, down to 1% by weight.

33. (New) A process for preparing a tomato composition or product according to claim 1 comprising the following steps:

- a) separation of the tomato serum from the starting tomato product by using a separation solid-liquid apparatus, wherein the mass to be filtered is maintained under a slow stirring; optionally one or more additions of water and consequent repetitions of step a);
- b) recovery of the mass on the filter and optional addition of concentrated serum;
- c) concentration and/or lyophilization of the mass recovered in b) and obtainment of a product having a residual water content lower than 80% by weight, down to 1% by weight.

34. (New) A process for preparing a tomato composition or product according to claim 1 comprising the following steps:

- a) separation of the tomato serum from the starting tomato product by using a separation solid-liquid apparatus, wherein the mass to be filtered is maintained under a slow stirring; optionally one or more additions of water and consequent repetitions of step a);
- b) recovery of the mass on the filter and optional addition of concentrated serum;
- c) concentration and/or lyophilization of the mass recovered in b) and obtainment of a product having a residual water content lower than 80% by weight, down to 1% by weight.

35. (New) Compositions according to claim 6, wherein the foods used are butter or margarine.

36. (New) Compositions according to claim 6, wherein the food is mayonnaise.

37. (New) Compositions according to claim 6, wherein the foods used are selected from vegetable oils.

38. (New) A method of using a condiment on foods wherein the condiment is a tomato composition or product according to claim 15.

39. (New) A process according to claim 15, wherein in step a), tomatoes and/or tomato juice, tomato passatas, tomato cubes, chopped tomatoes and/or peeled tomatoes are used.

40. (New) A process for preparing a tomato composition or product according to claim 1 comprising the following steps:

- a) separation of the tomato serum from the starting tomato product selected from tomato juice, tomato passatas, tomato cubes, chopped tomatoes and/or peeled tomatoes by using a separation solid-liquid apparatus, wherein the mass to be filtered is maintained under a slow stirring, the temperature being in the range of 5-40°C; optionally one or more additions of water and consequent repetitions of step a);
- b) recovery of the mass on the filter and optional addition of concentrated serum;
- c) concentration and/or lyophilization of the mass recovered in b) at a temperature not higher than 40°C, and obtainment of a product having a residual water content lower than 80% by weight, down to 1% by weight.